

# WELCOME

**IT WAS CHARMING IN THE RESTAURANT, ELEGANTLY APPOINTED AND WELL LIGHTED. THE ROOM LAY TO THE RIGHT OF THE HALL, OPPOSITE THE SALONS, AND WAS, JOACHIM EXPLAINED, USED CHIEFLY BY NEW ARRIVALS, AND BY GUESTS EATING OUT OF THE USUAL MEAL HOURS OR ENTERTAINING COMPANY. BUT IT ALSO SERVED FOR BIRTHDAY FEASTS, FAREWELL PARTIES, EVEN TO CELEBRATE A FAVOURABLE REPORT AFTER A GENERAL EXAMINATION. THERE WERE LIVELY TIMES HERE IN THE RESTAURANT ON OCCASION, JOACHIM SAID, AND CHAMPAGNE FLOWED FREELY...**

**THE MAGIC MOUNTAIN – THOMAS MANN**

## **DEAR GUEST AND FRIEND OF THE WALDHOTEL**

Our chef, Martin Liefeith, is pleased to pamper you with his fine selections of personal creations - **M & M, FREESTYLE** and **GARDEN** - All of which are a reflection of the variety of a cuisine closely related to nature. Enjoy a distinctive balance between classical and modern art of cooking. All dishes are prepared daily with only the freshest regional, seasonal and European products.

A wonderful dinner without wine would be like a winter without snow! We are proud of our "Award of Excellence" by the US wine magazine "Wine Spectator". Michael Thomann and our F&B Manager Nico Postelt are looking forward to recommending to you wines best suited with your choice of menu. Either in our wine cellar or in the restaurant!

With culinary greetings

Martin Liefeith  
Kitchen Conductor

Michael Thomann  
Host

# M & M

**A UNIQUE COMBINATION OF CUISINE AND CELLAR. MARTIN LIEFEITH AND MICHAEL THOMANN COMPOSED A WONDERFUL MENU. TRADITIONAL ART OF COOKING IN A MODERN STYLE IN HARMONY WITH SELECTED WINES.**

**Goose Liver – 2010**

Smoked, Frozen, Terrine, Fried

38.00

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**Gambero Rosso – Ravioli**

Spinach, Fennel, Lime

36.00 / 55.00

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**Wild Turbot**

Octopus, Risoni, Lentils

Ligurian Olive

36.00 / 55.00

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**Summer Hunt Saddle of Venison  
and Saskatoon Berries**

Leek Quiche, Lardo, Chanterelles

60.00

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**Cheese Selection from the Trolley**

Maître Fromager Rolf Beeler

Variety of 5 18.00 / Variety of 8 22.00

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**Red Grits Hamburg Style**

**Summer Truffles**

Truffle ice-cream, Berries

Pine-Nuts-Crunch

24.00

CHÂTEAU CLIMENS

1981

SCHEUREBE KABINETT

Schloss Proschwitz, 2007

CHARDONNAY "STEINRIEGEL"

Familie Gesellmann, 2008

JENINSER "MONOLITH"

Christian Obrecht, 2007

OLD RED PORT

10 years old / Dalva

MOSCATO PIEMONTE

Mario Pelassa, 2007

**Menu**

4 courses 125.00

5 courses 145.00

6 courses 160.00

**Wine package**

4 wines 90.00

5 wines 105.00

6 wines 120.00

All dishes can be ordered separately or feel free to create your own and individual menu.

# **FREESTYLE**

**MEANS TO CREATE OUT OF THE TRADITIONAL CUISINE A NEW INDIVIDUAL FLAVOUR  
TO A SENSUAL DELIGHT FOR CONNOISSEUR.**

**Lobster Breton Style – Calf's Tongue**  
Herb Remoulade Sauce, Butterhead Lettuce  
34.00

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**Pike Perch – Duck Liver**  
Potato Salad, Horseradish  
32.00

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**Sucking Pig in two Layers**  
Lemon Jelly, Capers Cream  
Bean Compote, Marjoram Jus  
60.00

—  
**Cheese Selection from the Trolley**  
Maître Fromager Rolf Beeler  
Variety of 5 18.00 / Variety of 8 22.00

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**Apricot – Mascarpone**  
Nougat Dumpling, Mascarpone Cream  
Apricot Sorbet  
20.00

4 courses 125.00  
5 courses 145.00

All dishes can be ordered separately or feel free to create your own and individual menu.

# GARDEN

**MEANS PURELY VEGETARIAN CREATIONS PREPARED WITH THE FRESHEST OF SEASONAL PRODUCTS.**

## **Parmesan 36**

Parmesan Mousse, Peach-Gazpacho  
Deep Fried Garden Rocket Pesto

26.00

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## **Avocado-Buttermilk-Shake**

Tomato Sorbet, Potatochips

16.00

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## **Summer-Lasagne**

Chanterelles, Egg Plants, Basil

39.00

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## **Cheese Selection from the trolley - 8 Flavourings**

Maître Fromager Rolf Beeler

Variety of 5 18.00 / Variety of 8 22.00

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## **Chocolate-Cannelloni**

Passionfruit, Mint Ice-parfait, Fried Pineapple

18.00

4 courses 95.00\*

5 courses 110.00\*

\* These prices are for the Garden Menu only.

All dishes can be ordered separately or feel free to create your own and individual menu.

All menu prices are in Swiss Franks per person, including VAT, service and taxes.